

## Bin 138 Barossa Valley Shiraz Mourvedre Grenache 2008

The Barossa Valley was planted extensively with Shiraz, Mourvedre and Grenache by the early settlers. In the 1950s Penfolds started experimenting with blending Shiraz and the robust grape variety Mourvedre.

In response to a growing international market for the highly perfumed wines of the Southern Rhone, Penfolds introduced the 1992 vintage of the Old Vine Barossa Valley Shiraz Grenache Mourvedre.

The wine was elevated to the Bin range with the 1998 Penfolds Bin 138. Sourced from old, low-yielding Barossa Valley vines, this is one of the few Penfolds wines that remains in component form during older, small-oak maturation and is blended just prior to bottling.

"One of the first 2008 Penfolds reds to be unleashed: Sumptuous / Seamless / Substantial... yet charmingly unpretentious! Hard to separate the blend into its contributory varietal components - an entrapment / entanglement of Barossa fruits / soil / sun."

Penfolds Chief Winemaker - Peter Gago.

VINEYARD REGION	Barossa Valley
VINTAGE CONDITIONS	After a dry winter, above average rainfall in
	October and especially November reduced the
	risk of frost in cooler regions and restored soil
	moisture levels. The warm season across
	November continue with above average monthly
	temperatures right through until January.
	December through March was incredibly dry, and
	a light dose of rain in January helped refresh the
	vines. In 2008, earlier picked, physiologically
	ripe red varieties out of the Barossa are widely
	acknowledged to be of excellent quality.
GRAPE VARIETY	42% Shiraz, 30% Mourvedre, 28% Grenache.
MATURATION	This wine was matured for 15 months in seasoned
	American oak hogsheads.
WINE ANALYSIS	Alc/Vol: 14.5%
	Acidity: 6.40g/L
	pH: 3.46
LAST TASTED	December 2009
PEAK DRINKING	Lively and ready now, with years of rewarding
	drinking ahead (to 2024).
FOOD MATCHES	A delight with braised lamb shanks, osso bucco
	or any rustic provincial meal.



Winemaker comments by

Peter Gago - Penfolds Chief Winemaker

Deep cherry red.

COLOUR

NOSE

PALATE

An intense rush of heady aromatics - including star anise & nutmeg spices, florals, wild raspberry & liquorice. Closer inspection reveals charcuterie elements of cold meats, pan-juices / demi-glace.

A hint of varietal Grenache. Or is it Mourvedre?

A vinous "Wall of Sound"! An immediate saturation of cranberry, blackberry & pomegranate fruits meld with red liquorice. A lush, dense mid-palate desiccated by fine, mouth-coating tannins. Signed of by excellent length and persistence.

Barossa by birthright, Penfolds by style.